MENUMASTER®
Commercial

MSO

MXP5221/5223

Jetwave™

DEC Series

RCS511DSE

Full Line
PRODUCT CATALOG

ACP INC.™

RCS511TS

RMS Series

OnCue™

RFS518TS

RMS Series

Changing the Way the World Cooks

COMMERCIAL MICROWAVE OVENS | HIGH SPEED COMBINATION OVENS

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Usage and Wattage Comparisons

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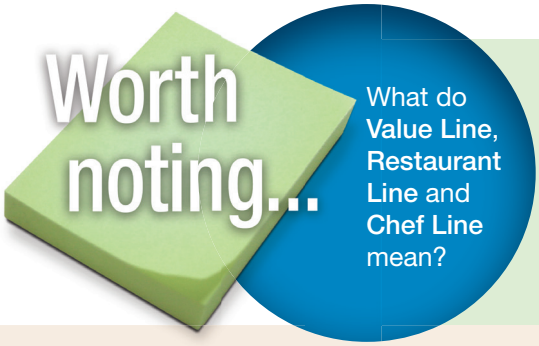

Value Line = 50 uses per day

Restaurant Line = 50-125 uses per day

Chef Line = 125-200+ uses per day

Watts the Difference? Advantages of Higher Wattage

Here's how it works.... If a **1,000 watt oven** cooks a baked potato in **4 minutes 3 seconds** the throughput is **13 baked potatoes in 1 hour.** Then, a **2,200 watt oven** cooks a baked potato in **1 minute 50 seconds** the throughput is **28 baked potatoes in 1 hour.**

Microwave Wattage Chart Comparison

Oven Wattage	800	1000	1200	1800	2100	2200	2700	3000
Cooking time for 1 baked potato	:30	:25	:20	:12	:10	:10	:08	:07
	1:00	:52	:45	:27	:21	:20	:17	:16
	1:30	1:14	1:00	:39	:32	:30	:25	:24
	2:00	1:39	1:20	:52	:42	:40	:35	:34
	5:00	4:03	3:10	2:40	2:00	1:50	1:45	1:30
	10:00	8:15	6:40	4:00	3:12	3:00	2:30	2:23

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Pragmatism and Initiative: How To Build A Success Story, One Step At A Time

2013	Acquisition of Rancilio Group (I)
2012	Acquisition of Scotsman Group (USA)
2010	Acquisition of Edlund (USA)
2008	Acquisition of Beverage-Air (USA)
2007	Acquisition of FIMI (I), AFE Group – Aga Foodservice Equipment (UK)
2006	Foundation of Ali Group China, acquisition of CMA (USA)
2004	Acquisition of Metos (FI), Baron (I), Dihr (I), Friulinox (I), Olis (I) and Polaris (I)
2002	Acquisition of Aladdin Temp-Rite (USA & EU)
2000	Acquisition of Friginox (F), Grandimpianti Laundry (I), Moffat (AUS & NZ), Rosinox (F), Washtech (NZ)
1999	Acquisition of GBG (I), Promag (I) and Sencotel (E)
1998	Acquisition of Burlodge (UK & I), Krefft (D), foundation of Hiber (I)
1997	Acquisition of Stierle (D), foundation of Ali Middle East
1996	Acquisition of Catemar Iberica (E), Hoonved (I), Mareno (I), Mareno (UK), OEM (I), Ott Freezer (CH)
1995	Acquisition of Silko (I)
1994	Foundation of Alicontract (I)
1992	Establishment of Coldelite Europe (I)
1990	Acquisition of Dawson (UK)
1989	Acquisition of Ambach (I), Aurea (I), Carpigiani (I), Cattabriga (I), Moyer Diebel (CAN), Coldelite (USA)
1987	Acquisition of Lainox (I)
1980	Acquisition of Champion (USA)
1972	Establishment of Ali Comenda (F)
1963	Luciano Bertifounded Comenda

Ali GROUP 50 YEARS OF EXCELLENCE

global foodservice equipment

Ali Group — present in almost every sector of the hospitality industry.

The Ali Group, established in 1963, has evolved into a large-scale food service equipment group comprised of 66 well-known brands with facilities across the United States, Europe, China and Australia. Over the last 50 years, Ali Group has become one of the leading companies in the foodservice equipment industry.

From preparation to cooking, from meal distribution to dishwashing and laundry, from refrigeration to ice production, from gelateria to bakery and patisserie, Ali Group has the ideal solution for you.

- **Cooking**
- **Bakery**
- **Meal Delivery & Preparation**
- **Refrigeration**
- **Washing & Waste Management**
- **Ice Cream & Beverage Dispense**
- **Ice Makers**
- **Coffee Machines**
- **Contract, Distribution & Service**

The Group emphasizes the engineering and development of state-of-the-art equipment, to meet and anticipate the changing competitive market demands.
ACP, Inc. is a proud member of the Ali Group.

HIGH SPEED COMBINATION

MXP Series High Speed Combination Oven

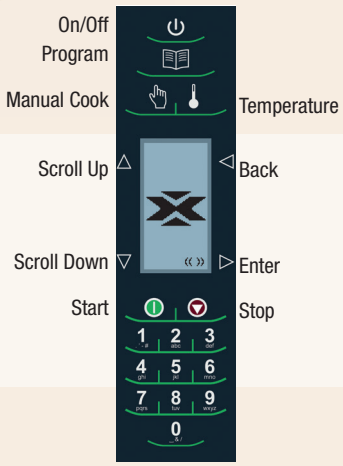
Combination Cooking Features, Advantages and Benefits

- **Cooks 15 times faster than a conventional oven**
  Maximize sales and profits
- **Ventless installation***
  Economical installation, no increased HVAC
- **Up to 360 programmable menu items with 3 menu levels**
  Expand and vary menu offerings for increased sales
- **USB Port compatible with standard flash drives**
  Perfect programming solution for multiple locations
- **Uses metal cookware****
  No special cookware needed
- **On demand cooking**
  Prepare fresh foods with great taste and texture
- **Compact exterior, large interior**
  Uses less counter space than competitive ovens, accepts a 356 mm (14˝) pizza
- **Door uniquely opens below rack**
  Easier and safer to load
- **Flexible cooking platform**
  Use any combination of microwave, convection or infra-red radiant heat
- **Two cleanable air filters with a "clean filter" reminder**
  Removes easily and cleans in sink or dishmachine
- **MXP5221 & MXP5223TL**
  Includes non-stick liners for simple cleaning and maintenance

* Catalytic convertor filters grease and odors from the air. This product conforms to the Ventless Operation Recommendations set forth by NFPA96 using EPA202 test method.

** Up to 1 ½˝ (38mm) tall

Easy-to-understand control panel icons eliminate language and literacy barriers



Models:

MXP5221
MXP5223
MXP5221TL
MXP5223TL

Applications:

- Convenience stores
- Quick service restaurants
- Healthcare
- Hotel room service
- Stadiums

Combines three cooking energies

Microwave - 2200 W
- Fast heating, reduces cooking time
- Dual feed heats foods evenly

Forced convection - 2000 W
- 95°-270° C (200°- 520° F) temperature range cooks a variety of items
- Better toasting and browning

Infra-red radiant - 3000 W
- Enhances toasting, browning and crisping

Amazingly fast cooking times!

Panini sandwich heats in 25 seconds with Panini grill accessory (GR10)

Frozen 356 mm (14") pizza bakes in 2:30

THE NEW WAVE IN COOKING

Jetwave™ High-Speed Combination Oven

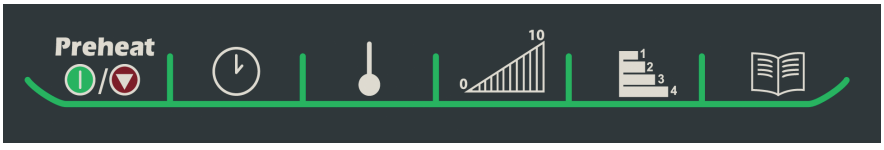
Models:

JET514
JET514V*
JET5192
JET519V2*

Applications:

- Cafes
- Country clubs
- Supermarkets
- Convenience stores
- Kiosks
- Pubs and wine bars

The Jetwave is now available in optional colors!



Power Controls | Time Entry | Temp. Settings | Power Levels | Cooking Stages | Program Settings

Easy-to-understand control panel icons eliminate language and literacy barriers

Delicious menu items ready in just minutes!

French fries ready in 2:10 in the JET5192

Ham & cheese sandwich heats in 1:10

Combination Cooking Features, Advantages and Benefits

- **Bakes 4-8 times faster than a conventional oven**
  Available with 1400 watts or 1900 watts of microwave energy
- **100 programmable menu items, 4 stage cooking and 11 microwave power levels**
  Flexible high speed baking reduces training time, saves energy and provides consistent results
- **USB Port compatible with standard flash drives**
  Update programming in seconds
- **Uses metal cookware****
  No special cookware needed
- **Compact footprint**
  Accepts a 309 mm (12") pizza
- **NEW Ventless Options**
  *'V' models available with catalytic converters**
- **NEW Grab 'N Go Handle**
  Reliable, easy oven access
- **NEW Front magnetic, cleanable air filter with reminder**
  Easy to maintain and clean

* Catalytic convertor filters grease and odors from the air. This product conforms to the Ventless Operation Recommendations set forth by NFPA96 using EPA202 test method.

** Up to 1 ½" (38mm) tall

Microwave
- 1400 W, 1900 W
- Heats quickly, shortens cooking time

Convection
- 2700 W
- 65° -250° C (150° - 475° F) temperature range
- Enhanced toasting and browning

COOK TIME COMPARISONS
High Speed Combination Cooking

Time is Money, and Xpress Ovens don't waste either!

- **Combination cooking lets you turn a small area into a high production kitchen**
- **Flexible cooking platform**
  Temperature and microwave power are adjustable
  Increases menu options
- **Cuts energy costs**
  Only uses energy when cooking
  Eliminates need for pre-cooking and holding
  No need for costly ventilation

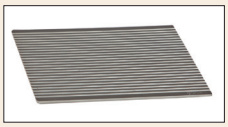
MXP and Jetwave™ Cooktime Comparisons

Menu Item	JET514 Cook Times	JET5192 Cook Times	Diff. Between JET514 & JET5192	MXP22 Cook Times	Diff. Between JET5192 & MXP
Baked Potato	6:45	5:25	20%	5:00	8%
Crab Cakes	3:40	2:30	32%	1:15	50%
French Fries	3:00	2:10	28%	1:00	54%
Panini	1:10	0:50	29%	0:40	20%
Pizza	4:30	3:15	28%	2:50	13%
Roasted Vegetables	3:40	3:00	18%	2:35	14%
Salmon Filet	3:40	2:40	27%	1:40	38%
AVERAGE 24%				AVERAGE 18%	

On average, the JET5192 cooks 24% faster than the JET514!
The MXP cooks 18% faster than the JET5192!

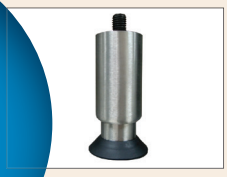
MXP and Jetwave™ Accessories

Pizza stone
- Aids in crisping and browning breads and pizzas
- ST10C for JET
- ST10X for MXP

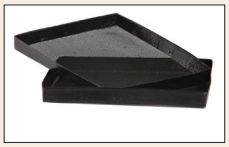


Panini grill
- Provides distinctive grill marks (like a panini grill)
- GR10

Equipment carts
- Stainless steel top, aluminum frame and casters
- Two sizes available, 24″ and 36″
- CA24 Size: 610 H x 660 W x 660 D mm (24″ H x 26″ W x 26″ D)
- CA30 Size: 762 H x 660 W x 660 D mm (3″ H x 26″ W x 26″ D)



Leg Kit
- 102 mm (4") Leg Kit for MXP
- LG10



OB10 has solid bottom
TB10 & SB10 have mesh bottom

Non-stick baskets
- Ideal cooking surface, makes clean up easier
- TB10 Size: 254 x 305 x 25 mm (10″ x 12″ x 1″)
- SB10 Size: 152 x 305 x 25 mm (6″ x 12″ x 1″)
- OB10 Size: 343 x 343 x 25 mm (13½″ x 13½″ x 1″)

Non-stick coated liners
- For easy cleaning and to protect oven components
- TL10 for MXP
- TL12 for JET ovens

Grill Plate
- Dual purpose nonstick plate serves as a cooking surface or drip tray
- DR10

Oven paddle
- Helps remove sandwiches, pizza, cookware from oven
- PA10

Square Metal Pan
- Aluminum pan for MXP
- SQ10 Size: 330 x 330 x 25 mm (13"x13"x1")

READY WHEN YOU ARE!

OnCue™ Series Microwave Oven

OnCue™
Ready When You Are

Short Cook Times

- Ideal for quick service applications
- 4 sec – boost heat 1 prepared 142 g (5 oz.) cheeseburger
- 20 sec – re-therm 1 refrigerated 142 g (5 oz.) breakfast croissant
- 1 min 10 sec – defrost and re-therm 198 g (7 oz.) mac 'n cheese
- 1 min 30 sec – heats 170 g (6 oz.) spinach dip from frozen

Close door and activate control pad in one motion

Cleans easily with a quick wipe

Door extends out for easy cleaning of the cavity

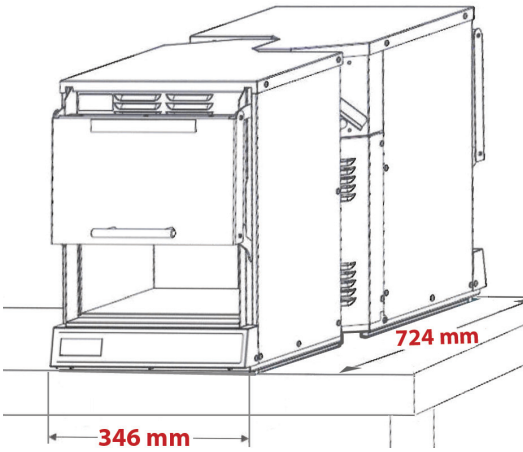
Boost heats and re-therms foods in seconds!

Cheeseburger boost heats in 4 seconds

Spinach dip heats from frozen in 1:30

Microwave Cooking Features, Advantages and Benefits

- **2400 watts of power**
  Fast heating = more customer turns
- **Unique pop up door**
  Uninterrupted kitchen traffic
  Operators are visually cued when food is ready
- **Ergonomic design**
  Close door and select keypad in one motion
- **Angled Control Panel**
  Easy to operate and view
- **Program up to 100 menu items**
  Delivers consistent, quality results
- **9 liter (.312 cubic ft.) oven capacity**
  Accepts one 152 mm (6″) deep ¼ size pan
- **Automatic voltage sensor**
  Plug and cook installation
- **Jigsaw shaped footprint**
  Doubles productivity on a 724 mm (28 ½″) shelf



Unique "jigsaw shaped" footprint.
Uses only 346 mm (13 ⅝″) of space (width) on a 724 mm (28 ½″) deep shelf.

SIMPLIFY STEAMING

NEW 1/1 Gastronorm MSO oven

mso
Menumaster® Steamer Oven

Bulk Heating Features, Advantages and Benefits

- **4x faster than traditional steamers**
- **Compact footprint that accepts 1/1 full size Gastronorm pans**
  Stackable to increase throughput and save valuable counter space
- **Fast cooking retains food quality and nutrition**
  Seafood and proteins are tender and thoroughly cooked, never chewy or rubbery
  Vegetables are crisp and colorful, never limp or soggy
- **Easy and safe operation**
  Pull down door design allows for easy removal of pans
- **Low cost and green**
  *Runs on less than $1 of energy per day**
- **Low Maintenance**
  Save thousands of dollars a year on energy, plumbing and ventilation costs
- **Accepts standard USB flash drives**
  Simple programming
  Easily program multiple ovens

**Dependent on frequency of use and energy costs.*

Models:
MSO5351
MSO5353
MSO5211

Batch Cooking Applications or...
- Schools
- Healthcare facilities
- Buffets
- Cafeterias
- Stadiums

On-Demand Steaming Solutions for…
- Casual and fine dining
- Seafood restaurants
- Country clubs
- QSR
- Supermarkets

- Accepts standard USB flash drives
- User friendly keypad icons overcome language and literacy barriers.
- Cook food to perfection using only top or bottom magnetrons
- Dual time entry: set cook times with dial or keypads

Take a closer look at these exciting new features!

COOK TIMES

FOOD ITEM	TRADITIONAL STEAMER	COMPETITIVE MICROWAVE STEAMER	MSO535	MSO5221
Baby Red Potatoes - 4.5 kg (10 lbs.)	25:00	13:00	11:50	16:00
Frozen Vegetables - 3.5 kg (8 lbs.)	18:00	12:00	10:00	13:45
4 Lobster Tails -	6:00	1:15	1:00	1:25
Poached Cod - 8 filets	12:00	7:00	6:00	8:15
Frozen Soup - 80 oz.	45:00	7:30	6:30	9:00
Shrimp - 1 kg (2 lbs.)	6:00	2:40	2:25	3:20

Amazingly fast cooking times!

Four lobster tails cook in 1 minute

3.5 kg (8 lbs.) of frozen vegetables steams in 10 minutes

Simplify Steaming with the MSO, DEC or RFS!

How can commercial microwaves replace steamers?

- **Higher wattage commercial microwaves like the MSO, DEC and RFS cook so quickly that moisture in food is converted to steam.**
- **Higher wattage = better food quality**
- **Food retains nutrients, texture and color.**
- **Vegetables remain crisp and appetizing.**
- **Bulk batches of frozen soups and sauces are ready to serve in minutes.**
- **No plumbing or vent hood required.**

More Compact

- **Easy to stack, no kit required**
- **Exterior footprint saves valuable space in busy kitchens**

More Efficient

- **Ideal for institutions that require large batch cooking or restaurants steaming several different entrées at once**
- **Increased speed and flexibility. With two units, cook times can be staggered; no waiting for one large pan to finish before starting another batch**
- **100 programmable menu settings reduces prep time and simplifies training**

More Profitable

- **In addition to keeping food waste to a minimum, microwave ovens are energy efficient.**
- **Energy consumption for 3500 W microwave ovens, like the MSO, is only $.75 per day.***

**Energy costs: $.10 kWh, 100 Cook Cycles per Day, Typical Cook Time: 1 Minute*

Worth noting...

Because microwave cooking is so fast and requires minimal water there is superior retention of food nutrients, texture and color.

CHEF LINE

DEC Series Commercial Microwaves

High quality tempered inner and outer glass window

Microwave Cooking Features, Advantages and Benefits

- **1400, 1800 or 2100 watts of cooking power**
  Excellent food quality, with more throughput
- **No vent hood required**
  Economical installation and minimal maintenance
- **17 liter (.6 cu ft.) oven capacity**
  Accepts one 152 mm (6") deep1/2 size food pan for efficient preparation of single portions
- **Unique dual, top and bottom, antenna system**
  Consistent, fast, superior cooking results
- **Holds up to 100 menu items**
  Simplifies programming and expands menu possibilities
- **Interlocks tested beyond industry standards**
  Withstands thousands of door closings for peace of mind operation
- **Exceptional fit and finish**
  Rounded easy to clean corners, no snagging fingers or cloths

Models:

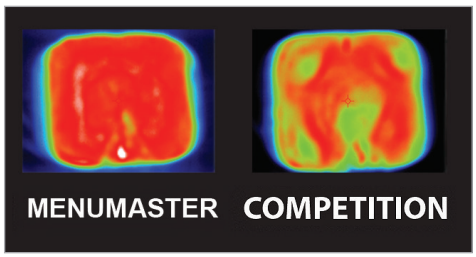
DEC21E2
DEC18E2
DEC14E2

Applications:

- Casual dining
- Quick service restaurants
- Bars and grills
- Stadiums
- Healthcare

10 Programmable Pads

Easy-to-understand control panel icons eliminate language and literacy barriers



This side-by-side thermographic comparison with a competitive brand demonstrates the superior, even cooking performance of Menumaster® Commercial microwave ovens.

Advanced features keep ovens cleaner

2 liters (4 pints) of scrambled eggs ready in under 5 minutes

8 pieces of shrimp steams in only 37 seconds

Quick Guide to Outstanding Microwave Features

Series	Number of Magnetrons	Stackable	Stainless Steel	Tempered Glass Window	Recessed Ceramic Shelf	Cavity Light	Air Filter	Clean Filter Reminder	Menu Items	Quantity Pad	Power Levels	Cooking Stages
OnCue™	2	Yes	Cabinet/ Cavity	No Window	Yes	No	No	No	100	No	11	4
MSO	4	Yes	Cabinet/ Cavity	Yes	Yes	Yes	Yes	Yes	100	x2	11	4
DEC	2	Yes	Cabinet/ Cavity	Yes	Yes	Yes	Yes	Yes	100	x2	11	4
RFS	2	Yes	Cabinet/ Cavity	Yes	Yes	Yes	Yes	Yes	100	x2	5	4
RCS	1	Yes	Cabinet/ Cavity	Yes	Yes	Yes	Yes	Yes	100	x2 except RCS511DSE	5 - RCS511TS 4 -RCS511DSE	4 except RCS511DSE
RMS	1	No	Cabinet - RMS510D/T Cavity - RMS510TS	Yes	Yes	Yes	No	No	20 RMS510T/TS Models Only	x2 RMS510T/TS Models Only	5 RMS510T/TS Models Only	3 RMS510T/TS Models Only

Oven Wattage	Oven Models	Power Consumption (Watts)	Cost per Day USD
1100	RCS Series	1,550 W	$.25 per Day
1800	RFS518TS	3,000 W	$.51 per Day
2100	DEC21E2	3,200 W	$.53 per Day
2400	MOC5241	3,100 W	$.61 per Day
3500	MSO5351	5,100 W	$.75 per Day

There's NO Greener Way to Cook!

Energy Costs by Wattage and Power Consumption...

Parameters are:

- Energy costs: $.10 kWh*
- Cook cycles per day: 100 cook cycles
- Typical cook times: 60 seconds

* Energy cost estimate is based on the U.S. Energy Information Administration Independent Statistics and Analysis Report for commercial energy usage.

Worth noting...
Assuming 450 hours of use per year and regular maintenance, average life expectancy of a commercial microwave is 5 years.

RESTAURANT LINE

RFS Series Commercial Microwave

Unique ergonomic door handle opens with one finger

Air filter removes for easy cleaning

Microwave Cooking Features, Advantages and Benefits

- **1800 watts of cooking power**
- **34 liters (1.2 cubic ft.) oven capacity**
  Accommodates a 406 mm (16") oblong platter
- **Twin antennas, one on top and one on bottom**
  Even cooking, consistent food quality
- **Gasket sealed ceramic cooking shelf**
  Spills clean-up fast and easy
- **100 programmable menu items, 4 stages of cooking and 5 microwave power levels**
  Reduces prep time, labor and simplifies training
- **X2 quantity pad**
  Automatically calculates cook time for double quantities

Models

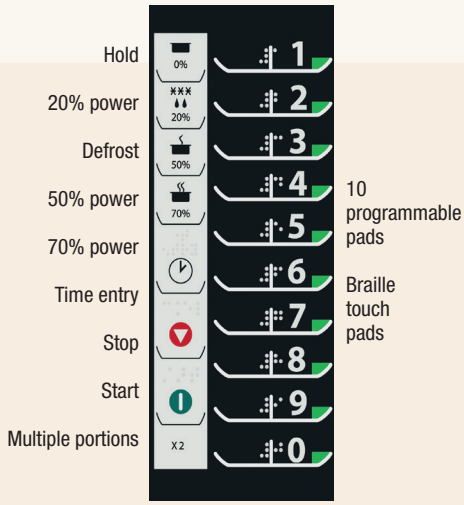
RFS518TS

Applications:

- Fast casual restaurants
- Bars, grills, pubs
- Schools
- Prep stations
- Family restaurants

Removable splatter shield cleans easily

Touch pad icons are easy to use



The RFS518TS cooks and steams with delicious results.

Large cavity accommodates a 406 mm (16") oblong platter

Mac & Cheese heats in 2:00

Fresh asparagus steams in 1:10

RCS Series Commercial Microwaves

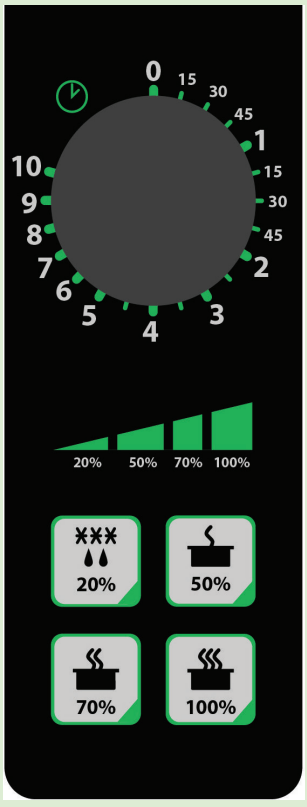
Models:
RCS511TS
RCS511DSE

Applications:
- Recreation centers
- Convenience stores
- Cafes
- Dessert stations

Microwave Cooking Features, Advantages and Benefits

- **1000 watts of cooking power**
- **Stainless steel construction inside and out**
  Withstands the foodservice environment
- **34 liters (1.2 cubic ft.) oven capacity, larger than comparable competitive ovens**
  Accommodates a 356 mm (14") platter
- **Motor driven top antenna**
  Consistent heating results
- **Front air filter with clean filter reminder**
  Non-removable, no parts to lose during cleaning
- **Grab 'n Go handle**
  Reliable, long lasting
- **Tempered glass outer oven door window, quality commercial construction**
- **Touch controls - RCS511TS**
  100 programmable menu items
  4 stages of cooking,
  5 microwave power levels
  Braille touch pads
- **Dial controls - RCS511DSE**
  10:00 light up dial timer
  20%, 50%, 70% and 100% microwave power
  1 cooking stage
  Automatic reset to zero when cooking cycle is interrupted
  Manual reset to zero available as user option

RCS ovens deliver delicious results.



10 minute dial timer with automatic reset to zero

Lighted power level indicator to quickly monitor oven from a distance

20% power Defrost

50% power

70% power

100% power

113 g (4 oz.) pre-cooked chicken breast thaws and cooks in under 3 minutes

Mexican platter, 30 second boost heat

Worth noting...

Microwave cooking technology was first introduced to the market in the 1940s as Radarange® It's a name that's still synonymous with ACP, Inc.

VALUE LINE

RMS Series Commercial Microwave

Microwave Cooking Features, Advantages and Benefits

- **1000 watts of cooking power**
- **Stainless steel cabinet and oven interior**
  Easy to clean
- **Ample 23 liter (.8 cubic ft.) oven capacity**
  Accommodates a 305 mm (12˝) platter
- **Motor driven bottom antenna system**
  Reliable heating results
- **Grab 'n Go handle**
  Reliable use
- **Interior oven light**
  20 watt bulb fully lights cavity
- **Keybeep volume - user option**
  Allows user to turn off keybeep or select from 3 volume levels
- **RMS510T/TS -**

  3 stages of cooking and 5 microwave power levels
- **RMS510D -**

  6:00 light up dial timer
  100% microwave power
  Automatic reset to zero when cooking cycle is interruped
- **Easy to understand icons and Braille touch pads**
  Eliminate language and literacy barriers, ADA Compliant

Models:
RMS510TS
RMS510T
RMS510D

Applications:
- Convenience stores
- Dessert stations
- Nurses stations

RMS510TS and RMS510T with touch controls offer programmable convenience

Simple operation of the RMS is perfectly suited for vending locations and break areas

255 g (9 oz.) cup of chili re-therms in 1:45

Worth noting...

ACP holds over 96 patents in industrial and commercial products. No one in the industry holds more.

ACP, Inc. 3 Year Limited Warranty

Year 1 - parts, labor, and travel are covered.

Years 2 - 3 - magnetron tube (part only) is covered.

Note: Check warranty statements for details.

For more details:

ACP Mission Statement

ACP, Inc. is committed to delivering accelerated cooking solutions through innovative products, quality workmanship and outstanding services.

ACP Vision Statement

Changing the way the world cooks.

ACP ISO-9001:2008 Certification

From design to service, ACP has been certified with the ISO Quality mark – the most prestigious quality rating available. Our total compliance with the most rigorous quality and reliability standards ensure our products provide superior performance and value.

Culinary Support

Every oven is supported by our on-staff culinary team of chefs and food scientists in our fully equipped commercial kitchen.

The ACP Culinary Team provides supprt, including the information and assistance needed to take your menu to the next level.

We are continually examining and testing the latest food trends and developing new recipes for our ovens.

These are posted on our website: **www.acpsolutions.com.**
Contact us: **testkitchen@acpsolutions.com**

Why Choose Menumaster®

Menumaster has a strong legacy as a pioneer in the food service industry since it was first introduced 40 years ago by Litton Industries. With great pride in craftsmanship, Midwest U.S. based Litton was an early leader and innovator in the microwave business.

Nearly 20 years ago, Amana® Applicances acquired the Menumaster brand and production was moved to Iowa. ACP, Inc. has carried on the Menumaster legacy, which is still visible in the latest Jetwave™ high speed combination oven design.

The Jetwave was built on a 30-year foundation of technological leadership and expertise. Developed in the 1980s by industry innovators, it's been evolving and improving ever since, providing innovative, efficient and low cost cooking solutions worldwide.

Just like the Amana brand, Menumaster products are backed by superior customer service and culinary support you can count on.

ACP, Inc., without prior notification, reserves the right to make changes and revisions in product specification, design and materials.

Worth noting...

In addition to ACP, Inc. being ISO-9001 certified, our products meet and exceed standards set by: ETL, UL, NSF, CSA, IEC and FDA/CDRH.

	ELECTRICAL PROPERTIES			DIMENSIONS						
				Cabinet	Cavity	Cavity	Shipping			
Model	Wattage	Power Source	Plug Configuration	H x W x D** mm	H x W x D mm	Capacity Liters	H x W x D mm	Safety Listing	Safety Listing	Weight Prod./Ship
MXP5221	2200-M* 2000-C 3000-R	208-240 V 50 HZ 32 A single	IEC 309	H: 518 W: 638 D: 699	H: 254 W: 406 D: 381	39	H: 826 W: 718 D: 883	CE	ETL Intertek	68 kg 79 kg
MXP5223	2200-M* 2000-C 3000-R	400 V 50 HZ, Wye 16 A, 3 phase	IEC 309	H: 518 W: 638 D: 699	H: 254 W: 406 D: 381	39	H: 826 W: 718 D: 883	CE	ETL Intertek	68 kg 79 kg
JET514	1400-M* 2700 -C	230 V 50 HZ 16 A single	CEE 7/7"Schuko"	H: 460 W: 489 D: 676	H: 267 W: 330 D: 381	34	H: 546 W: 546 D: 756	CE	ETL Intertek	49 kg 51 kg
JET514V	1400-M* 2700 -C	230 V 50 HZ 16 A single	CEE 7/7"Schuko"	H: 460 W: 489 D: 676	H: 267 W: 330 D: 381	34	H: 546 W: 546 D: 756	CE	ETL Intertek	50 kg 52 kg
JET5192	1900-M* 2700 -C	230 V 50 HZ 16 A single	CEE 7/7"Schuko"	H: 460 W: 489 D: 676	H: 267 W: 330 D: 381	34	H: 546 W: 546 D: 756	CE	ETL Intertek	49 kg 51 kg
JET519V2	1900-M* 2700 -C	230 V 50 HZ 16 A single	CEE 7/7"Schuko"	H: 460 W: 489 D: 676	H: 267 W: 330 D: 381	34	H: 546 W: 546 D: 756	CE	ETL Intertek	50 kg 52 kg
MSO5351	3500-M*	230 V 50 HZ 30 A single	IEC 309	H: 472 W: 650 D: 597	H: 251 W: 535 D: 330	45	H: 667 W: 768 D: 565	CE	ETL Intertek	66 kg 73 kg
MSO5353	3500-M*	400 V 50 HZ 16 A, 3 phase	IEC 309	H: 472 W: 650 D: 597	H: 251 W: 535 D: 330	45	H: 667 W: 768 D: 565	CE	ETL Intertek	66 kg 73 kg
MSO5211	2100-M*	230 V 50 HZ 16 A single	CEE 7/7"Schuko"	H: 472 W: 650 D: 597	H: 251 W: 535 D: 330	45	H: 667 W: 768 D: 565	CE	ETL Intertek	66 kg 73 kg
MOC5241	2400-M*	230 V 50 HZ 16 A single	CEE 7/7"Schuko"	H: 451 W: 352 D: 486	H: 136 W: 298 D: 222	9	H: 559 W: 432 D: 524	CE	ETL Intertek	32 kg 33 kg
DEC21E2	2100-M*	230 V 50 HZ 16 A single	CEE 7/7"Schuko"	H: 343 W: 419 D: 549	H: 171 W: 330 D: 305	17	H: 473 W: 556 D: 625	CE	ETL Intertek	25 kg 28 kg
DEC18E2	1800-M*	230 V 50 HZ 16 A single	CEE 7/7"Schuko"	H: 343 W: 419 D: 549	H: 171 W: 330 D: 305	17	H: 473 W: 556 D: 625	CE	ETL Intertek	25 kg 28 kg
DEC14E2	1400-M*	230 V 50 HZ 16 A single	CEE 7/7"Schuko"	H: 343 W: 419 D: 549	H: 171 W: 330 D: 305	17	H: 473 W: 556 D: 625	CE	ETL Intertek	25 kg 28 kg
RFS518TS	1800-M*	230 V 50 HZ 16 A single	CEE 7/7"Schuko"	H: 362 W: 552 D: 514	H: 226 W: 362 D: 416	34	H: 457 W: 625 D: 575	CE	ETL Intertek	23 kg 25 kg
RCS511TS	1100-M*	230 V 50 HZ 15 A single	CEE 7/7"Schuko"	H: 352 W: 559 D: 483	H: 216 W: 368 D: 381	34	H: 432 W: 660 D: 502	CE	N	19 kg 22 kg
RCS511DSE	1100-M*	230 V 50 HZ 15 A single	CEE 7/7"Schuko"	H: 352 W: 559 D: 483	H: 216 W: 368 D: 381	34	H: 432 W: 660 D: 502	CE	N	19 kg 22 kg
RMS510TS	1000-M*	230 V 50 HZ 15 A single	CEE 7/7"Schuko"	H: 311 W: 508 D: 419	H: 197 W: 330 D: 330	23	H: 381 W: 584 D: 457	CE	TÜV China	15 kg 18 kg
RMS510T	1000-M*	230 V 50 HZ 15 A single	CEE 7/7"Schuko"	H: 311 W: 508 D: 419	H: 197 W: 330 D: 330	23	H: 381 W: 584 D: 457	CE	TÜV China	15 kg 18 kg
RMS510D	1000-M*	230 V 50 HZ 15 A single	CEE 7/7"Schuko"	H: 311 W: 508 D: 419	H: 197 W: 330 D: 330	23	H: 381 W: 584 D: 457	CE	TÜV China	15 kg 18 kg

M=Microwave, C=Convection, R= Infra-red Radiant

* IEC 60705 Tested ** Includes Handle

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